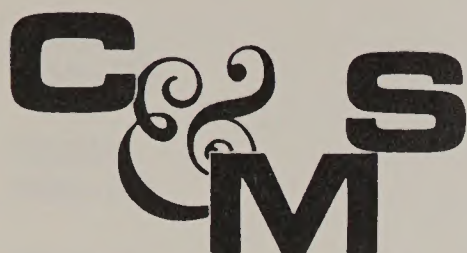


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UNITED STATES DEPARTMENT OF AGRICULTURE



Consumer Protection Programs

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU8-3285
McDavid DU8-4026

Washington, May 28, 1970

Federal Meat Inspection Suspended at New York Processing Plant:

The U.S. Department of Agriculture today announced that Federal meat inspection has been suspended at Henry Frohlich, Inc., 181 Ft. Greene Place, Brooklyn, N.Y., effective May 28.

USDA's Consumer and Marketing Service said the plant shipped lamb carcasses which had been placed under retention pending reconditioning, in violation of Federal inspection regulations. Officials said the product was located by USDA at another plant where some of the meat was reconditioned and the rest was condemned.

Officials said the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. The plant cannot sell solely within New York State unless it is granted State inspection which is required by New York State law when a plant is not Federally inspected. New York State officials were advised of the Federal suspension and are cooperating fully with Federal authorities.

Inspection service was suspended at the Frohlich plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, June 3, 1970

Federal Meat Inspection Reinstated at New York Processing Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection was reinstated at Henry Frohlich, Inc., 181 Ft. Greene Place, Brooklyn, N. Y., effective May 28.

USDA's Consumer and Marketing Service said that plant management now agrees to abide by Federal inspection requirements.

Inspection service had been suspended May 27, when it was found that the plant had shipped lamb carcasses USDA had placed under retention pending reconditioning.

The Federal Meat Inspection Act and regulations, under which the inspection program is administered, require that all meat and meat products shipped in interstate and foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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7538

USDA 1694-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Bloom DU 8-7587

McDavid DU 8-4026

Washington, June 10, 1970

USDA Issued a Proposed New Definition of Retail Stores and Restaurants:

The U. S. Department of Agriculture today issued a new proposed definition of retail stores and restaurants under Federal Meat inspection regulations. The Federal Meat Inspection Act exempts certain operations of these types of businesses from full inspection coverage; consequently, it is necessary to define specifically such businesses for regulatory purposes.

Officials of USDA's Consumer and Marketing Service said that the new proposal would define a retail store as any place of business where only traditional and usual retail operations are conducted and products are sold only to consumers and only in normal retail quantities. A consumer, for purposes of the regulation, would be defined as any household consumer, hotel, restaurant, or similar institution. To be classed as an exempt type of business under the proposed regulations, at least 75 percent of the total value of sales would have to be made to household consumers. The new proposal would define a normal retail quantity as any amount which, when purchased in specified periods of time, in total does not exceed half of a carcass. In addition, the proposal defines the type of operations that would be considered as traditional and usual in the retail establishment.

Today's proposal contains changes from an earlier proposal, published August 14, 1969 (Press Release USDA 2424-69). Many comments relating to the definition of a retail store were received after that proposal. Because the changes are significant, USDA has proposed an alternative proposal, and is allowing 30 days for comment on this alternative proposal.

(more)

Text of the proposal will be in the June 12 Federal Register. Comments in two copies should be sent by July 13 to the Hearing Clerk, Room 112-A, U. S. Department of Agriculture, Washington, D. C. 20250, where they will be available for public inspection.

Copies of the proposal will be available from the Consumer Protection Programs Services Staff, Consumer and Marketing Service, U. S. Department of Agriculture, Washington, D. C. 20250.

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USDA 1764-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285

McDavid DU 8-4026

Washington, June 11, 1970

New York and USDA Complete Wholesome Poultry Products Act Agreement:

The U. S. Department of Agriculture today announced that it has completed a cooperative agreement with New York which will provide the basis for establishing a strong Federal-State poultry inspection program in the State.

USDA's Consumer and Marketing Service signed an agreement with New York under the Wholesome Poultry Products Act of 1968 to extend inspection to intrastate poultry processing plants.

Under this agreement, New York is eligible for Federal funds covering up to 50 percent of the cost of developing and operating the State's inspection program. New York is also eligible for technical assistance provided by C&MS inspection personnel. Plants slaughtering and processing poultry products for sale across State lines or in foreign commerce will continue to be Federally inspected.

Before the agreement was completed, New York's inspection procedures and poultry plants were surveyed by joint Federal-State survey teams to determine the extent of the State's program, any needed improvements and estimated costs for improving it. New York provided C&MS with plans detailing how the State intends to improve its inspection program.

-more-

7605

USDA 1781-70

The Wholesome Poultry Products Act applies a uniform standard of wholesomeness to all poultry, whether State or Federally inspected. Each State has until August 1970 -- or August 1971, if the Secretary of Agriculture decides significant progress is being made -- to establish a poultry inspection program at least equal to the Federal program.

Besides New York 20 other States have completed Wholesome Poultry Products Act agreements with USDA.

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USDA 1781-70

UNITED STATES DEPARTMENT OF AGRICULTURE

McDavid DU 8-4026

Washington, June 11, 1970

Federal Poultry Inspection Suspended at Arkansas Poultry Plant:

The U. S. Department of Agriculture today announced that Federal poultry inspection was suspended at Moore's Locker Plant, 812 East Main, Van Buren, Ark., effective June 10.

USDA's Consumer and Marketing Service said that sanitation and facilities in the plant did not meet Federal requirements.

Officials said the plant is not entitled to slaughter or handle poultry for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. Arkansas State officials were advised of the Federal suspension.

Inspection service was suspended at the plant under provisions of the Poultry Products Inspection Act and the regulations issued under it. They require that all poultry and poultry products shipped in interstate or foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

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INFORMATION FOR: Regional Directors and Officers in Charge of the
Consumer Protection Programs

Tenancies

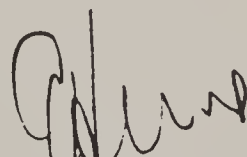
A Differences between meat and poultry inspection regulations on tenancies in official establishments have created a need for clarification concerning the application of these regulations since merger.

B Pending resolution of this regulatory discord, Regional Directors shall be guided by existing regulations as they apply to tenancies; i.e.,

1 Persons (as defined in regulations) with grants of Federal meat inspection may have tenants in the meat business, if such arrangements are agreeable to the Regional Director.

2 Persons with grants of poultry inspection may not have tenants in the poultry business, but subsidiaries of the grantee may apply for and receive inspection.

3 Separate grants are to be issued when both meat and poultry are processed on the same premises.



G. H. Wise
Deputy Administrator
Consumer Protection Programs



UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

MANUAL OF MEAT INSPECTION PROCEDURES

CHANGE: 34

June 12, 1970

PAGE CONTROL CHART

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175	Undated	175	Undated
188-189	5-29-69	188	5-29-69
		189	6-12-70

PART 301 - DEFINITIONS

301.1

A. Livestock includes calves as well as older animals under the general heading "cattle."

B. A low volume plant is one that slaughters approximately one to 15 animals in a workday. The staffing of such a plant will depend on the type of animals slaughtered, the availability of an inspector and the plant's ability to fulfill its responsibility.

-301.2 An immediate container is a package, wrapper or other receptacle in which any product is directly contained. It may be composed of any acceptable cloth, cardboard, paperboard, metal, wood, glass, plastic or combination of such materials. Natural animal casings are also considered as containers. Metal trucks or gondolas, properly closed and sealed, may also be used as containers for shipment of products between official establishments and approved warehouses. Cardboard combo-bins or similar large capacity containers of sufficient strength to withstand distortion during shipment and handling, and bearing covers made of the same material may be used for shipments between official establishments and warehouses but only on a one-time basis. Such containers may not be used for shipping comminuted product or for intraplant use. -

Section 309.6(D)(3)

3. Tags can be used in all species except in plants removing the hair from swine by machine. A tattoo or some other suitable identification system must be used in these animals.

4. The tag or tattoo or other acceptable devices used for identifying animals which have received ante-mortem inspection should be kept in the custody of the inspector.

E. Any animal which has been made a "U.S. Suspect" must be slaughtered in the presence of an inspector.

-309.7 Animals Exposed to Rabies. Animals showing signs of rabies shall be marked "U.S. Condemned" and disposed of in accordance with Part 314 of the Regulations. Animals bitten by a rabid animal are not eligible for slaughter for at least 8 months following exposure.-

318.88 Smoke flavoring and imitation smoke flavoring. Initial lots of any of the preparations already determined to be acceptable or others which may subsequently be accepted should be sampled for laboratory analysis when presented for use in the plant. The preparation should not be used until a favorable report is received. Approved smoke flavoring or approved imitation smoke flavoring may be mixed with water, animal or vegetable oils, salt, sugar, dextrose, hydrolyzed plant protein, and acceptable seasoning materials prior to entering official establishments. A small amount of polysorbate 80 and/or vinegar may be present to stabilize the solution. If your office receives from a manufacturer or supplier, requests for information as to how they may proceed to have a smoke flavoring cleared, you may refer them to the Laboratory Branch of the Technical Services Division.

* * *

Smoke flavor or imitation smoke flavor should not be confused with some of those naturally smoked items which have been accepted by us in appropriate products in the past. These are smoked yeast, smoked cheese and smoked poultry which may be used as ingredients of certain meat products. There has been no change in respect to the use of these items.

Materials such as smoked salt, smoked soy flour, smoked nonfat dry milk, smoked seasonings, etc., prepared by direct exposure to wood smoke have not been approved. If proposed, these and other preparations which have been subject to smoke will be evaluated under the same criteria as used to determine the safety of the smoke flavor and imitation smoke flavor accepted previously.

318.89 Seafood in official establishments. The evisceration, scaling, cleaning, or other similar preparation of seafood shall not be permitted in an official establishment unless the areas in which such operations are conducted are completely separate from edible products department. Such areas must be approved for this purpose and be equipped with suitable and adequate sanitary facilities.

When clean, sound, wholesome seafood is processed in an edible department of an official establishment, the operation must be separate from any meat processing operation. These operations should be conducted in separate areas, using separate equipment. However, when equipment is used to process both meat and seafood, the equipment area must be thoroughly cleaned before being used to prepare meat products. Batters, breading mixtures, curing solutions and the like which contact seafood may not be used to prepare meat food products.

The storing of clean, sound, wholesome seafood and the handling as outlined above may be permitted in an official establishment provided it does not create a nuisance or interfere with inspection.

318.90 The Regulations state that either fresh beef, cured beef or canned corned beef or a mixture of two or more of these ingredients may be used in the preparation of corned beef hash. Therefore, there are different ways of preparing product meeting the standard. Since the formulas used in these calculations depend on the nature of the meat ingredients used, it is essential that the inspector note on the laboratory form the source of the meat component.

If the analysis of one sample of hash known to have been made primarily from the cooked meat shows between 33 percent and 35 percent meat or that known to have been prepared from fresh meat shows 47 to 50 percent fresh meat, further samples should be taken to determine if the average will show 35 percent or 50 percent, respectively. Results on single sample of hash prepared from cooked meat showing less than 33 percent cooked meat or one prepared from fresh meat showing less than 47 percent fresh meat should be interpreted as representing product containing insufficient meat.

Although inspectional control is the principal basis for determining compliance with the Regulations, results of chemical analysis can be used to supplement this control. The results of analysis for fat and moisture are, of course, to be used as a basis for determining whether or not product is in compliance with respect to these components since limits on these are based on the finished product.

318.91 Fat for deep fat frying of products. The length of time fats and oils may be used for deep fat frying varies with the conditions of use. Particularly important are the frying temperature, the quantity of new fat added daily and the treatment of the fat during use.

Suitability of these fats for further use can be determined from the degree of foaming during use, the color, odor and flavor. Excessive foaming will probably be the first evidence of unsuitability. When the fat or oil foams over the side of the vessel during cooking, it should be discarded. The second most important evidence of unsuitability is darkened color. When the color becomes so dark that it is almost black as viewed through a colorless glass container, it should also be rejected. The inspector should, of course, continue to make the usual gross examinations and reject fat when the odor or flavor becomes objectionable.

The serviceable life of the fat can be extended by holding the temperature of the frying below 400 degrees F., replacing one-third or more of the fat daily, filtering the fat as needed and cleaning the system at least once a week. The addition of an antifoam agent such as methyl polysiloxane to the new fat is also helpful but is ineffective after foaming becomes a problem. It should not be added after the fat or oil foams over the side of the vessel during cooking.

318.92 Red Dye No. 4 is no longer a certified FD&C dye. Its use in meat products is not permitted in federally inspected plants.

*-EXAMPLE NO. 2 - A hog carcass shows well marked TB in the mandibular nodes (disposition; head condemned). The carcass is tagged for icterus also, and is ultimately condemned for this condition. The CP-403 entries would be the figure 1 in "R 23011" to show the tuberculosis, and the figure 1 in "R 84031" to show the icterus condemnation.

EXAMPLE NO. 3 - A sheep carcass shows caseous lymphadenitis in the prescapular lymph node, and arthritis that requires the removal of one femorotibial joint. The entries on the CP-403 would show the figure 1 in "R 14011" for the caseous lymphadenitis lesion, and the figure 1 in "R 80011" to show arthritis.

More than one entry should be made on the CP-403 whenever post-mortem inspection discloses more than one disease condition. However, an entry should not be made if one of the pathological conditions (i.e., emaciation, icterus, or nephritis) is a symptom of, or the result of, the other disease or pathological condition. For example, an emaciated epithelioma carcass or an icteric pneumonia carcass.

Occasionally, more than one disease or condition may exist that would require the condemnation of the carcass. In this case, report the primary or most severe condition as condemned, and the other as passed for food; i.e., sarcoma and pericarditis. This is necessary to insure that the CP-403 reflects an accurate count of actual carcasses condemned. Carcasses retained pending laboratory diagnosis will be reported on the CP-403 for the day the diagnosis is received.

The following diseases and conditions which are not listed on CP-403 should be reported according to the code number that is listed. Blank spaces have been provided on this form so that certain diseases or conditions not listed on the form can be recorded. Only those specific diseases identified by the words "write-in" are to be written in the blank spaces on the Form CP-403 along with the three digit code number and disposition. This will permit separate tabulation of these conditions. Other unlisted diseases or conditions should be reported under the appropriate condition listed below. If a disease or condition is found that is not listed below, the veterinarian should use his professional knowledge in entering the finding. This list should in no way influence the veterinarian in the preparation of Form CP-403-6, Report of Final Post-Mortem Inspection of Retained Carcasses. (He should continue to report diseases and conditions as he finds them.)

<u>Unlisted Disease or Condition</u>	<u>Report on Form CP-403 as:</u>	<u>Code No.</u>
Adenocarcinoma	"Write-in"	401
Adenoma	Misc. Neoplasms	490
Adrenal Gland Tumor	Misc. Neoplasms	490-*

Section 320.1(Clk)

<u>Unlisted Disease or Condition</u>	<u>Report on Form CP-403 as:</u>	<u>Code No.</u>
Agonal Hemorrhages	Gen. Misc.	990
-Anaphylactic Reaction	Gen. Misc.	990-
Anemia	Misc. Degen. and Dropsic. Cond.	090
Aneurysm	Gen. Misc.	990
Ankylosis	Bone Conditions	820
Anthelmintic Residue	Residue - Drug	040
Anthrax	"Write-in"	110
Antibiotic Residue	Residue - Drug	040
Arsenicals	Residue - Drug	040
Arteriosclerosis	Misc. Degen. and Dropsic. Cond.	090
Ascites	Misc. Degen. and Dropsic. Cond.	090
Atelectasis	Gen. Misc.	990
Aujeszky's Disease	"Write-in"	291
Balanitis	Misc. Inflammatory Disease	390
Blackleg	Misc. Infectious Disease	290
Blue Tongue	"Write-in"	120
Bovine Rhinotracheitis	"Write-in"	271
Brisket Disease	Misc. Degen. and Dropsic. Cond.	090
Bronchitis	Misc. Inflammatory Disease	390
Brucellosis	"Write-in"	130
Bursitis	Misc. Inflammatory Disease	390

★ U. S. GOVERNMENT PRINTING OFFICE : 1970 394-371 (C&S-339)

1-20	Report on Fore	Unlabeled Disease
30	CP-400-101	at 1000000
40	Gen. Misc.	Against Bacteriophage
50-1	Gen. Misc.	Antibiotic Reaction
60	Misc. Began, and Protein, Cond.	Antibiotic
70	Gen. Misc.	Antibiotic
80	Gene Conditions	Antibiotic
90	Antibiotic - Drug	Antibiotic Reaction
100	Antibiotic - Drug	Antibiotic
110	Antibiotic - Drug	Antibiotic
120	Antibiotic - Drug	Antibiotic
130	Antibiotic - Drug	Antibiotic
140	Misc. Began, and Protein, Cond.	Antibiotic
150	Misc. Began and Protein, Cond.	Antibiotic
160	Gen. Misc.	Antibiotic
170	Antibiotic - Drug	Antibiotic
180	Misc. Inflammatory Disease	Antibiotic
190	Misc. Inflammatory Disease	Antibiotic
200	Misc. Inflammatory Disease	Antibiotic
210	Antibiotic - Drug	Antibiotic
220	Antibiotic - Drug	Antibiotic
230	Misc. Began, and Protein, Cond.	Antibiotic
240	Misc. Inflammatory Disease	Antibiotic
250	Antibiotic - Drug	Antibiotic
260	Misc. Inflammatory Disease	Antibiotic